

State of Wisconsin Meat Safety and Inspection Bureau

Licensing Requirements and Expectations

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Who needs our license?

- ❖ Harvest and Processing Establishments
- ❖ Mobile Custom Harvesters and Processors
- ❖ Food Warehouses and Locker Plants
- ❖ Meat Distributors and Transporters
- ❖ Meat Brokers
- ❖ Food Retailers and Central Restaurant Commissaries

Who is exempt from our license?

- ❖ Harvest or Processing operations inspected under 21 USC 451 to 695
- ❖ Custom harvest or processing of captive game animals or captive game birds
- ❖ On-the-farm harvest and processing of poultry (more on this one later!)
- ❖ Retail establishments wholesaling single component meat products to restaurants or institutions (another slide as well!)

Poultry Exemption

- 1) The person slaughters and processes no more than 1,000 poultry per year
- 2) The person slaughters, processes and sells the poultry at the farm where they are produced
- 3) The person clearly and conspicuously labels each package or container of poultry meat with the person's name and address and the words "NOT INSPECTED"

Retail Exemption

- 1) The retail establishment is not engaged in slaughter operations
- 2) Sells the processed meat and meat food products only to individual consumers at the establishment, or to restaurants or institutions for use in meals served at those restaurants or institutions
- 3) Sales of the processed meat and meat food products do not exceed \$28,800 annually, or 25% by dollar volume of all meat sales from the retail establishment, whichever is less

Retail Exemption (cont)

- 4) Receive meat only from federally inspected meat establishments
- 5) The retail operator does not sell, to any person other than the individual consumer, any meat or meat food product that is cured, smoked, seasoned, canned, or cooked at the retail establishment
- 6) The retail operator does not sell, to any person other than the individual consumer, any meat food product made by combining meat from different animal species at the retail establishment

Products you wouldn't consider to be
'meat'

Pizza with meat toppings

Burritos containing meat

Wraps containing meat

Chef Salad, other salads containing meat

What is involved with a Meat License

- ❖ Sanitation Performance Standard (SPS) facility review by the Circuit Supervisor or other Bureau representative
- ❖ Written Sanitation Standard Operating Procedure plan (SSOP)
- ❖ Written Hazard Analysis and Critical Control Point Plan (HACCP)
- ❖ Written Recall Plan
- ❖ Product Formulations and Labels submitted for review and approval

Inspection Service

- ❖ The assigned Meat Safety Inspector along with the Meat Safety Consultant will work with plant personnel throughout the licensing process
- ❖ Other resources will be available for further assistance, e.g. UW-Extension, FSIS Website Small and Very Small Plant Outreach, other licensed State inspected establishments, etc.
- ❖ Circuit Supervisor and Plant owner/operator will agree upon an operating schedule, and inspection personnel will provide service each day of the agreed upon schedule

Cooperative Interstate Shipment Program

- ❖ Voluntary program available to state inspected meat establishments that have been operating under the Wisconsin State Program for at least one year
- ❖ On-site review of the facility and meat food safety programs are done cooperatively by state inspection personnel along with the FSIS Selected Establishment Coordinator
- ❖ Inspection legend is the federal legend with the state plant number followed by “SEWI”
- ❖ Once on board with CIS, the SEC visits the establishment monthly, providing a quarterly report to the FSIS district office documenting verification with program expectations and regulatory requirements

Cooperative Interstate Shipment Program

- ❖ This is a voluntary program
- ❖ Plant personnel request participation in the program
- ❖ Producers can discuss this program with a state inspected establishment, but the producer cannot apply to participate as a representative of the plant
- ❖ This program is applicable for state inspected establishments averaging less than 35 employees annually

Resources

- ❖ Chapter ATCP 55 Meat and Meat Food Products

<https://docs.legis.wisconsin.gov>

- ❖ FSIS Standards and Labeling Policy Book

<https://fsis.usda.gov>

- ❖ UW-Extension

<https://meathaccp.wisc.edu>

- ❖ FSIS Small and Very Small Plant Outreach

<https://fsis.usda.gov>



Any Questions?